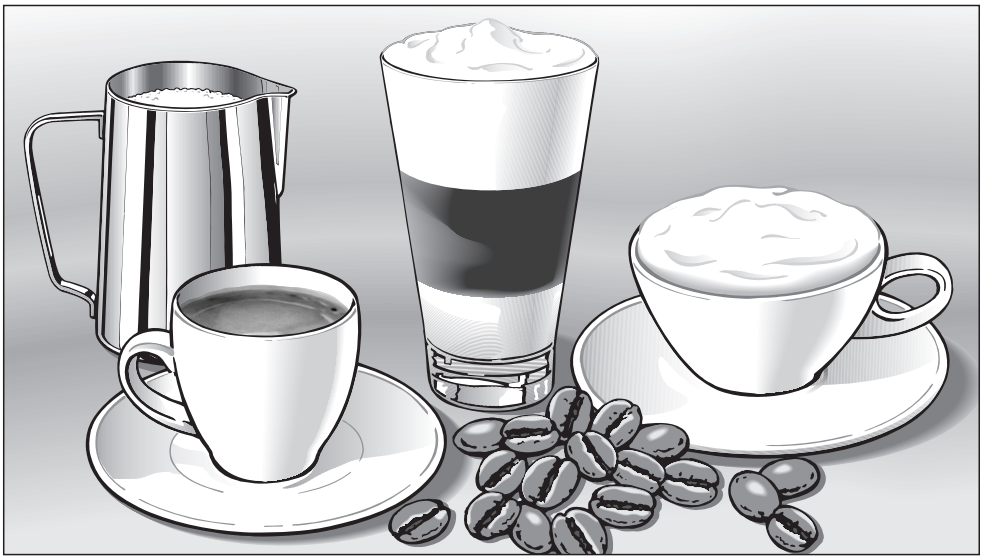
Miele

Operating instructions



Freestanding coffee machine
CM 5200

To avoid the risk of accidents or damage to the machine, it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 09 201 320

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Packing material

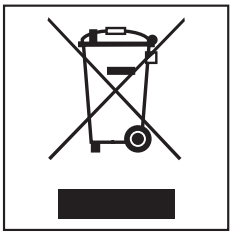
The packing material protects the machine during transit.

Please retain the original box and polystyrene pieces so that you can pack the coffee machine securely, should you wish to transport it in the future.

The original packaging will also be useful should you wish to return the coffee machine to Miele for servicing.

Disposing of your old machine

Electrical and electronic machines often contain materials which, if handled or disposed of incorrectly could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your machine. Please do not therefore dispose of it with your household waste.

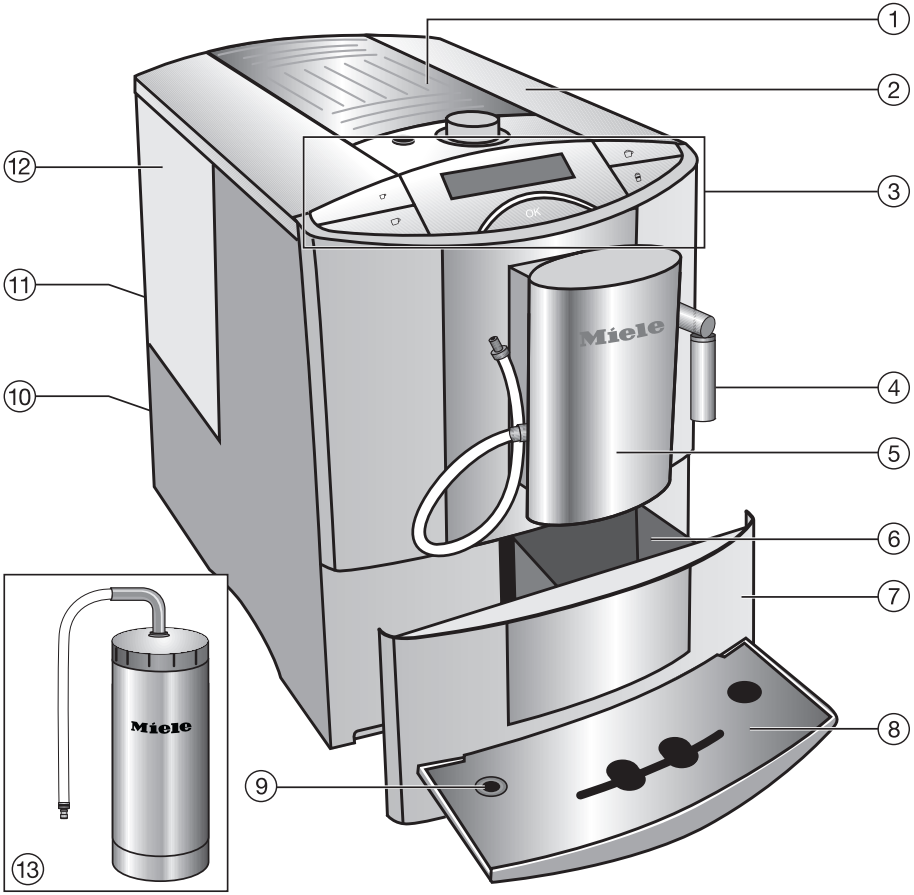


Please dispose of it at your local community waste collection/recycling centre, or contact your Dealer for advice.

Ensure that it presents no danger to children while being stored for disposal.

Description of the machine

Machine overview



① Cup heating surface

② Bean container, ground coffee chute and rotary control for selecting fineness of ground coffee

③ Display and controls

④ Hot water spout

⑤ Central spout with integrated cappuccinatore

⑥ Waste container

⑦ Drip tray

⑧ Drip tray cover

⑨ Milk tube aperture

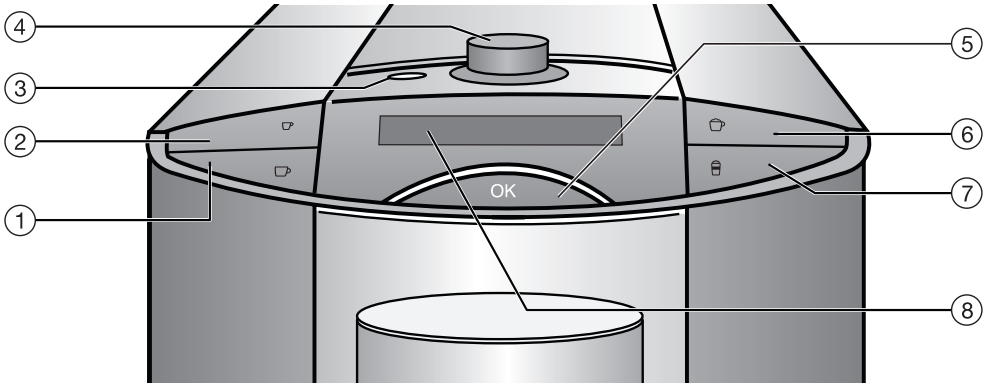
⑩ Master switch

⑪ Compartment for short instructions

⑫ Water container

⑬ Milk flask (depending on model)

Display and controls



Drinks buttons

Press to prepare your chosen drink.

Symbols:

- Espresso ②
- Coffee ①
- Latte Macchiato ⑦
- Cappuccino ⑥

To **prepare a drink**, press the corresponding button.

For **two portions of a drink** press the corresponding button briefly twice in succession.

To **specify portion size** (programming amount), hold the drink button down for more than 3 seconds.

OK button ⑤

Used to confirm display information and save settings.

Rotary control ④

You can select from the different menu options using the rotary control.

On/Off button ⏻ ③

The On/Off button ⏻ switches the coffee machine on and off (Standby), if the master switch on the back is switched on.

Display ⑧

The display gives information about current action or status.

Button illumination

When the drinks buttons are illuminated, you are in the main menu and can prepare drinks. If drink preparation has commenced, only the corresponding drink button is illuminated.

The crescent also lights up on the OK button shortly before the steam is produced, e.g. for milk froth.

The OK button and the crescent are illuminated when a menu is called up, when an option selection is possible or if an action requires confirmation.

Operation

You are in the main menu when the display shows:

If < and > appear in the display, you can select further options using the rotary control.

To select an action or setting

- Turn the rotary control until the action or setting you want appears in the display.
  Press the OK button.

You will be able to identify the current active setting by the tick ✓.

- To save a setting, press the OK button.

Calling up a menu

- You can call up menus by holding the OK button for more than 2 seconds.

Using the rotary control, choose from

– OTHER DRINKS

– MAINTENANCE

– SETTINGS.

- Press the OK button to confirm your selection.

You will be able to start actions or alter settings in the selected menu.

Exiting a menu level

- Turn the rotary control until BACK appears in the display. Then press the OK button

or

- Press the OK button for 2 seconds

or

If none of the buttons has been pressed for a while, the coffee machine will revert to the main menu.

This coffee machine conforms with all relevant legal safety requirements. Improper use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the machine, please read these instructions carefully before using it for the first time. They contain important information on its safety, installation, use and maintenance. Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.
Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

▶ This coffee machine is not designed for commercial use. It is intended for use in domestic households and similar working and residential environments. The coffee machine is not intended for outdoor use.

▶ It must be used as a domestic appliance and only for the preparation of espresso, cappuccino, latte macchiato etc.

▶ The coffee machine can only be used by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they are supervised whilst using it, or have been shown how to use it in a safe way and understand the hazards involved.

Safety with children

⚠ The spouts present a danger of burning or scalding. Children's skin is very sensitive and reacts to hot temperatures.
Do not allow them to touch hot components of the coffee machine or to put their hands under the spouts.

▶ Place the coffee machine where it is out of the reach of children.

▶ Children under 8 years of age must be kept away from the machine unless they are constantly supervised.

▶ Children 8 years and older may use the machine only if they have been shown how to use it in a safe way and understand the hazards involved.

▶ Children must not be allowed to clean or maintain the appliance unsupervised.

▶ The coffee machine is not a toy! To prevent the risk of injury do not allow children to play with it or its controls.

Remember that coffee and espresso are not suitable drinks for children.

▶ Danger of suffocation. Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and children. Dispose of or recycle all packaging safely as soon as possible.

Technical safety

▶ A damaged coffee machine could be dangerous. Before installing the machine, check it for any externally visible damage. Do not use a damaged machine.

▶ Before connecting the machine to the mains supply, make sure the rating on the data plate corresponds to the voltage and frequency of the on-site supply. Consult a qualified electrician if in any doubt.

▶ The electrical safety of this machine can only be guaranteed if correctly earthed. It is most important that this basic safety requirement is observed and regularly tested and where there is any doubt, the household wiring system should be inspected by a qualified electrician.

▶ Do not connect the machine to the mains electricity supply by a multi-socket adapter or an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ Disconnect the machine from the electricity supply immediately you notice any damage or the smell of scorching, for example.

▶ Ensure that the mains connection cable cannot become trapped or damaged by any sharp edges.

▶ The mains connection cable should not hang down. Someone could trip over it and the machine could be damaged. Excess cable can be pushed through the cable exit at the back of the machine.

▶ The coffee machine must not be used in a non-stationary location (e.g. on a ship).

▶ Only use the coffee machine in rooms where the ambient temperature is between 10 °C and 32 °C.

▶ Ensure that there is sufficient ventilation around the coffee machine. Do not cover the vent on the top of the machine.

▶ If the coffee machine is installed behind a kitchen furniture door, it may only be used with the furniture door open. Do not close the furniture door while the coffee machine is in use.

▶ Protect the coffee machine from water and water spray.

▶ Repairs may only be carried out by a suitably qualified and competent person in strict accordance with national and local safety regulations. Repairs and other work by unqualified persons could be dangerous.

▶ While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by Miele. Otherwise the guarantee is invalidated.

▶ The manufacturer can only guarantee the safety of the appliance when original Miele replacement parts are used. Faulty components must only be replaced by genuine Miele original spare parts.

▶ The machine must be disconnected from the electricity supply during installation or repair work.

▶ Disconnect the coffee machine from the electricity supply if it is not going to be used for a while, e.g. during holidays.

▶ Only use genuine original Miele accessories with this machine. Using spare parts or accessories from other manufacturers will invalidate the guarantee, and Miele cannot accept liability.

▶ In areas which may be subject to infestation by cockroaches and other vermin, pay particular attention to keeping the appliance and surrounding areas clean at all times. Any damage caused by cockroaches and other vermin will not be covered by the guarantee.

Correct use

⚠ The spouts present a danger of burning or scalding. The liquids and steam dispensed are very hot.

▶ Please note:

– Keep well away from the area underneath the spouts when hot liquids and steam are being dispensed.

– Do not touch hot components.

– The spouts can spray hot liquid or steam. Ensure that the cappuccinatore is clean and correctly fitted.

– Water in the drip tray can be very hot. Take care when emptying it.

⚠ Danger of injury. Do not reach into the brew unit or grinding mechanism if the machine is connected to the electricity supply.

▶ Clean the coffeee machine and the milk flask (depending on model) thoroughly before using for the first time. Rinse through the coffee and milk pipework (see "Cleaning and care").

▶ Please note the following regarding water:

– Only use cold, fresh tap water to fill the water container. Warm or hot water or other liquids could damage the machine.

– Change the water every day to prevent a build-up of bacteria.

– Do not use mineral water. Mineral water will cause serious limescale deposits to build up in your machine and damage it.

– Do not use water from a reverse osmosis unit in this machine. This would damage it.

▶ Only fill the bean container with roasted espresso or coffee beans. Do not fill the bean container with coffee beans which have been treated or with ground coffee.

▶ Only add ground coffee or cleaning tablets to the ground coffee chute. The cleaning tablets remove grease from the brew unit.

▶ Do not use milk with additives. Sugar additives would stick to the milk pipework

▶ If using animal milk, use only pasteurised milk.

▶ Do not use coffee beans which have been treated with caramel, sugar or other substances. Sugar will damage the machine.

▶ Do not place any alcohol mixtures which are alight underneath the coffee spouts. The flames could ignite plastic components and cause them to melt.

▶ Do not place any naked flames, e.g. a candle, on or near the coffee machine. The coffee machine could catch fire.

▶ Please note the following with regard to cleaning the coffee machine:

– Disconnect the coffee machine from the electricity supply before cleaning.

– Clean the coffee machine and the milk flask (depending on model) daily (for further information see "Cleaning and Care").

– All parts of the milk system need to be cleaned thoroughly and regularly Milk contains bacteria which proliferate rapidly with inadequate cleaning. A dirty machine can be harmful to health.

– Do not use a steam cleaner to clean the machine. The steam could reach electrical components and cause a short circuit.

▶ Descale the coffee machine regularly using the appropriate number of Miele descaling tablets for the water hardness level in your area. Descale the machine more frequently in areas with very hard water. The manufacturer cannot be held liable for damage arising from insufficient descaling.

▶ Degrease the brew unit regularly with Miele cleaning tablets. Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly.

▶ Used coffee grounds should be disposed of with organic rubbish or on the compost heap, but not emptied down the sink as they could block it.

▶ The machine must not be used for cleaning objects.

For machines with a stainless steel front:

▶ Do not use sticky notes, transparent adhesive tape, masking tape or other types of adhesive on the stainless steel front. These damage the surface, causing it to lose its dirt repellent protective coating.

▶ The surface of the stainless steel front is susceptible to scratching. Even magnets can cause scratching.

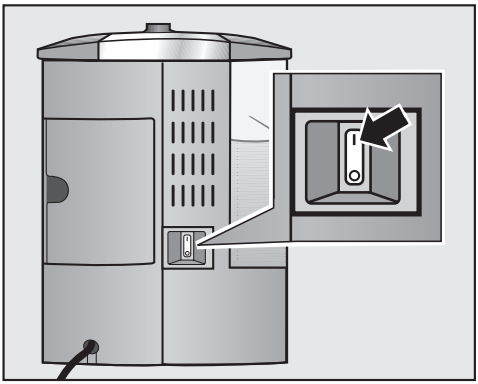
Please read the operating instructions and take the time to familiarise yourself with the coffee machine before using it for the first time.

Before using for the first time

■ Set up the coffee machine and remove any protective film (see "Installation").

Clean the coffee machine thoroughly (see "Cleaning and Care") before filling it with water and coffee beans.

■ Insert the plug of the coffee machine into the socket (see "Electrical connection").



■ Set the master switch at the back of the coffee machine to "I".

Switching on for the first time

When you switch the coffee machine on for the first time, after the welcome screen has appeared you will be prompted to set the following:

– Language

– Clock format

– Time of day

■ Press the On/Off button ⏻.

The welcome message MIELE - WILLKOMMEN will appear in the display briefly.

To set the language

■ Turn the rotary control until the language you require appears in the display.
Press the OK button.

The setting is now saved.

To set the clock display

■ Select 12 H, if you want the time to be shown as a 12 hour clock

or

■ Select 24 H, if you want the time to be shown as a 24 hour clock

■ Then press the OK button.

The setting is now saved.

To set the time of day

- Turn the rotary control until the current hour appears. Press the OK button.
- Turn the rotary control until the current minutes appear. Then press the OK button.

The setting is now saved. SET UP SUCCESSFUL will appear in the display.

- Then press the OK button.

The following will appear in the display:

- Fill the water container with cold tap water.

TIP Place a suitable container underneath the hot water spout.

The following will appear in the display:

- Then press the OK button.

TIP Continue following the instructions given in this booklet to set up your machine and familiarise yourself with it.

Water hardness

The water hardness indicates how much calcium is dissolved in the water. The higher the calcium content, the harder the water, and the harder the water, the more often the coffee machine will need to be descaled.

The coffee machine measures the quantity of water and steam used. The number of drinks which can be dispensed before the machine needs to be descaled will depend on the water hardness level set.

Set the water hardness level on the coffee machine to the water hardness level for the local area to ensure that the machine functions correctly and is not damaged. This will ensure that the reminder to descale the machine will appear in the display at the correct time.

There is a choice of four water hardness levels:

– **Level 1 (soft):**
Local water hardness range 1
0-8.4 °dH (0-1.5 mmol/l)
Water flow rate: approx. 150 l
Steam flow rate: approx. 300 min

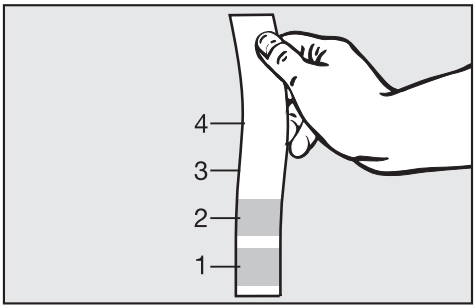
– **Level 2 (medium):**
Local water hardness range 1
8.4-14°dH (1.5-2.5 mmol/l)
Water flow rate: approx. 80 l
Steam flow rate: approx. 140 min

– **Level 3 (hard)**:
Local water hardness range 2
14-21 °dH (2.5-3.8 mmol/l)
Water flow rate: approx. 50 l
Steam flow rate: approx. 80 min

– **Level 4 (very hard)**:
Local water hardness range 3-4
21 °dH (3.8 mmol/l) or more
Water flow rate: approx. 20 l
Steam flow rate: approx. 40 min

Setting the water hardness

You can use the test strip supplied to check the water hardness level, or your local water supplier will be able to advise you on the water hardness in your area.



■ Dip the test strip in water for a second, then shake off any excess water. The result will be evident after about a minute.

You can now set the water hardness level for the coffee machine.

Setting the water hardness level

SELECT TYPE OF DRINK will appear in the display.

■ Press the OK button until MENU appears in the display.

■ Turn the rotary control until SETTINGS appears in the display. Press the OK button.

■ Select WATER HARDNESS and press the OK button.

■ Turn the rotary control until the water hardness level you require appears in the display.
Press the OK button.

The setting is now saved.

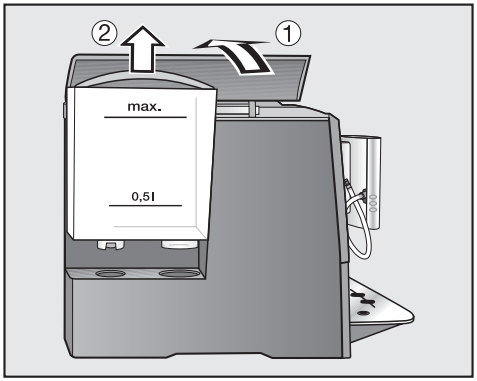
The quality of the water plays an important part in the overall quality of the coffee.

The water container should therefore be emptied and filled with fresh tap water every day.

Warning. Bacteria can cause infection.
It is important to empty and fill the container with fresh tap water every day to avoid the risk of bacteria building up.

Hot or warm water or other liquids can damage the coffee machine.

Do not use mineral water in the water container. Mineral water will cause serious limescale deposits to build up in your machine and damage it.



- Open the lid on the left hand side of the coffee machine ①. Pull the water container up by its handle and remove it ②.
- Fill the water container with fresh, cold tap water up to the "Max." marker.
- Replace the water container in the coffee machine. Make sure that the water container fits correctly onto the notch at the top of its housing.
- Close the lid.

TIP If the water container is a little high or at a slant, check whether the surface that the water container sits on is dirty. If the water container is not sitting correctly, the drainage valve will not be sealed.
Clean the surface, if necessary.

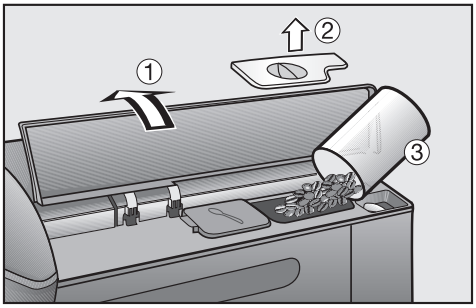
Filling the coffee bean container

If you want to use freshly ground coffee beans for each cup of espresso or coffee, fill the coffee bean container with roasted coffee beans.

Alternatively, you can make coffee or espresso with ready ground coffee (see "Preparing coffee or espresso using ready ground coffee").

Warning. Only put roasted coffee beans in the container.
Anything else, including ground coffee, will damage the grinder.

Warning. Do not use coffee beans that have been treated with sugar, caramel, or other substances and do not put drinks containing sugar in the coffee bean container. Sugar will damage the machine.



- Open the lid on the right hand side of the coffee machine ①. Remove the coffee bean container lid ②.
- Fill the container ③ with roasted coffee beans.
- Replace the container lid and close the lid of the coffee machine.

TIP Only add enough beans to last for a few days as contact with the air causes coffee beans to lose their flavour.

You can use the On/Off button ⏻ (standby) to switch the coffee machine on and off, if the master switch at the back of the machine is switched on.

Switching on

When the machine is switched on, it heats up and rinses out the pipework. This cleans and heats the pipework ready for coffee preparation. After rinsing, hot water will run into the drip tray.

TIP If you do not want the water from the rinsing process to flow into the drip tray, place a suitable container underneath the central spout before preparing the first coffee of the day.

If the coffee machine still has an operating temperature which is higher than 60 °C, then rinsing will not take place.

- Press the On/Off button ⏻.

The following will appear in the display:

HEATING-UP PHASE

The following appears in the display after heating up:

RINSING

Hot water will be dispensed from the central spout.

The main menu will then appear in the display:

SELECT TYPE OF DRINK

You can now prepare drinks.

Switching off

- Press the On/Off button ⏻.

The coffee machine rinses the coffee pipework before switching off.

If you have made a drink with milk, the following message appears in the display:

RINSE THE
MILK SYSTEM

- Press the OK button to rinse the milk system
- Follow the instructions given in the display.

The milk system is rinsed out.

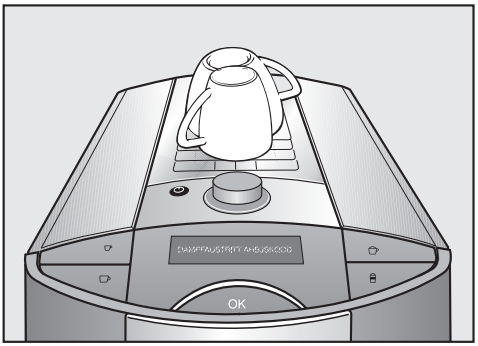
If the milk system is not rinsed out before switching off, the message RINSE THE MILK SYSTEM or CLEAN THE MILK SYSTEM will appear in the display next time the machine is switched on.
Follow the instructions in the display next time the machine is switched on (see "Rinsing the milk system").

TIP To save energy, use the master switch at the back of the coffee machine to switch it off if it is not going to be used for a long period of time, e.g. during holidays.
Please note that the time of day will not be saved and must be entered again the next time the coffee machine is switched on.

Pre-heating cups

Cups should always be pre-heated to allow the flavour of the coffee to develop and be retained.
The smaller the volume of coffee/espresso and the thicker the cup, the more important it is to pre-heat the cup.

You can use the cup heating surface on the top of the coffee machine to pre-heat coffee cups and glasses. The cup heating function must be switched on.



- Arrange the cups or glasses on the cup heating surface on the top of the coffee machine.

The cup heating surface will be heated continually until the coffee machine is switched off.

To switch cup heating on or off

SELECT TYPE OF DRINK will appear in the display.

- Press the OK button until MENU appears in the display.
- Turn the rotary control until SETTINGS appears in the display. Press the OK button.

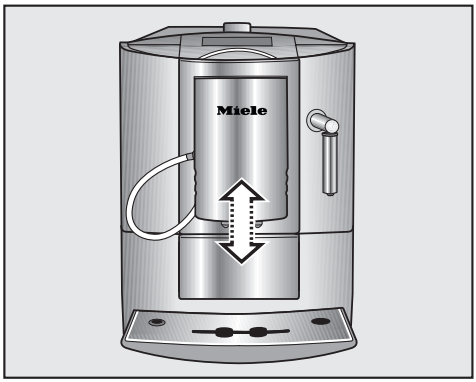
- Select CUP HEATING and press the OK button.
- To switch on cup heating, turn the rotary control until YES appears in the display

or

- To switch off cup heating, turn the rotary control until NO appears in the display
- Then press the OK button.

Adjusting the central spout to the correct cup height

You can adjust the central spout to suit the height of the cup you are using so that the coffee or espresso will not cool down as quickly and the crema will have a better consistency.



- Pull the central spout down to the same level as the rim of the cup.

or

- Push the spout up until there is enough room to fit a larger cup or mug underneath.

Cancelling preparation

Milk preparation can be cancelled while STOP? is showing in the display.

To cancel the preparation of **Coffee** or **Espresso**

■ press the OK button.

Drink preparation will be cancelled.

When preparing **Coffee with milk** or **two portions of a drink** you can

– cancel the preparation of each stage individually or

– cancel the preparation of the whole drink.

To cancel an **individual** stage, e.g. milk froth,

■ press the OK button once.

To cancel preparation of a **whole** drink,

■ press the OK button twice

or

■ press and hold the OK button.

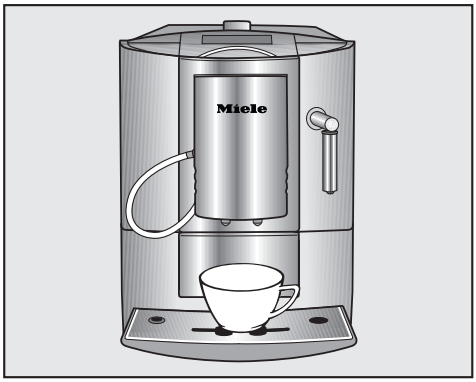
Drink preparation will be cancelled.

TIP During the grinding and heating up phases, preparation of the whole drink can be cancelled with **one** press.

Making coffee or espresso

When the ☕ or ☕ button is pressed, the coffee machine grinds the beans and then uses the freshly ground beans to brew the coffee.

SELECT TYPE OF DRINK will appear in the display.



- Place a cup under the central spout.
- To make an espresso press the ☕ button.

or

- To make a coffee press the ☕ button.

The coffee or espresso will be dispensed into the cup.

To ensure that any coffee residues from the factory testing process are removed from the brewing system, please throw away the first two cups of coffee when using the coffee machine for the first time.

To make two portions

You can request two portions of espresso or coffee at once in one cup or in two separate cups simultaneously.

To prepare two cups of coffee or espresso at the same time:

- Place a cup under each of the coffee dispensers.
- Press the button for the drink you want twice.

Two portions of the required drink will be dispensed from the central spout.

Espresso or coffee from ground coffee

To make espresso or coffee using ready ground coffee, add a portion of ground coffee to the ground coffee chute.

This gives you the option of preparing a cup of decaffinated coffee, for example, even though the coffee bean container is filled with roasted coffee beans.

The coffee machine will recognise automatically that ready ground coffee has been added to the ground coffee chute.

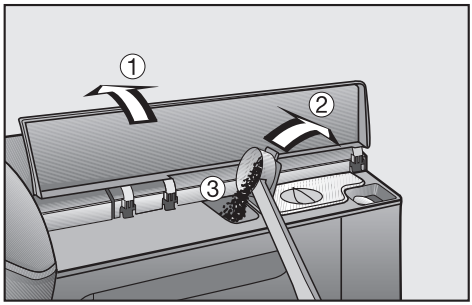
Only **one** portion can be prepared at a time when using ready ground coffee.

Adding ready ground coffee

Use the scoop supplied.

Do not add more than one level scoop of ground coffee to the coffee chute. If too much ground coffee is added to the ground coffee chute the brew unit cannot process it.

The coffee machine uses all the ground coffee which is put in to dispense the next drink.



- Open the lid on the right hand side of the coffee machine ①.
- Open the lid of the ground coffee chute ②. Add one level scoop of ready ground coffee into the ground coffee chute ③.
- Close both lids.

The following will appear in the display:

- Press the OK button to prepare coffee or espresso using ready ground coffee.

or to **cancel** preparation with ready ground coffee:

- Turn the rotary control until NO appears in the display.
- Then press the OK button.

The ground coffee will be directed into the waste container.

Preparing coffee or espresso using ready ground coffee

You can now select whether you want to dispense a coffee or an espresso made with ground coffee.

If no button is pressed within approx. 15 seconds, the ground coffee is emptied into the waste container.

The following will appear in the display:

SELECT DRINK
USE GROUND COFFEE

- Place a cup under the central spout.
- To make an espresso press the ☞ button.

or

- To make a coffee press the ☞ button.

The coffee machine will now prepare the coffee/espresso.

Coffees with milk

You can choose from a variety of milky coffees.

Cappuccino consists of two thirds milk froth and a third espresso.

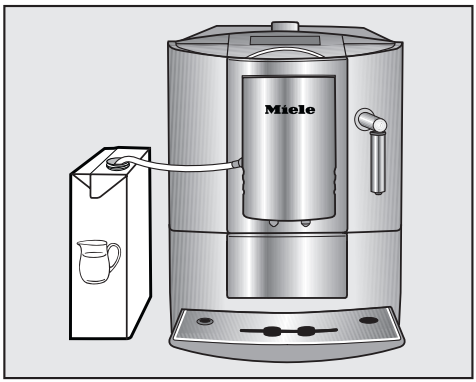
Latte macchiato consists of a third hot milk, milk froth and espresso.

Caffè latte consists of hot milk and coffee.

Hot milk or **milk froth** can also be prepared just as easily.

TIP For best results use cold milk for making milk froth (< 13°C).

Preparation

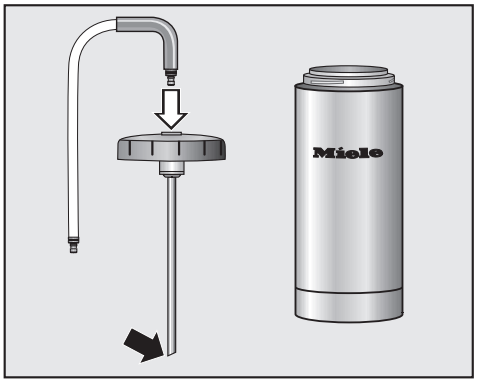


- Place a container with sufficient milk beside the coffee machine on the left hand side.
- Insert the milk tube in the container. Make sure that the milk tube is sufficiently submerged in the milk.

Stainless steel milk flask

(depending on model)

The stainless steel milk flask helps keep the milk cold for longer. Cold milk gives best results for milk froth



- Connect the stainless steel suction tube to the inside of the lid. Make sure that the slanted end is pointing downwards, as shown.
- Fill the flask with milk up to a maximum of 2 cm below the rim. Close the flask with the lid.
- Connect the stainless steel angled end of the milk tube to the top of the lid until it clicks into position.
- Place the milk flask on the left hand side of the coffee machine. Connect the other end of the milk tube to the central spout.

Making coffees with milk

Caution. Danger of burning and scalding from hot steam coming out of the spout. The liquids and steam dispensed are very hot.

The coffee machine heats up when a button is pressed to request a drink. HEATING-UP PHASE will appear in the display.

Steam is then used to heat the milk in the central spout. It can also be frothed if milk froth is required.

If you have not prepared any milk drinks for some time, rinse the milk system before preparing the first drink to remove any bacteria which may have formed in the milk tube.

Cappuccino or latte macchiato

Take a cup for cappuccino or a glass for latte macchiato.

SELECT TYPE OF DRINK will appear in the display.

- Place a suitable container underneath the central spout.
- To make a cappuccino press the ☕ button.

or

- To make a latte macchiato press the 🥛 button.

The coffee machine will now prepare the drink required.

Caffè latte, milk froth or hot milk

SELECT TYPE OF DRINK will appear in the display.

- Place a suitable container underneath the central spout.
- Press the OK button until MENU appears in the display.

- Turn the rotary control until OTHER DRINKS appears in the display. Press the OK button.
- Use the rotary control to select the drink you want.

– CAFFÈ LATTE

– MILK FROTH

– HOT MILK

- Then press the OK button.

The coffee machine will now prepare the coffee.

Preparing two portions

You can select two portions of **cappuccino** or **latte macchiato** at the same time.

- Place a suitable container underneath each of the dispensers.
- Press the button twice for your choice of cappuccino ☕ or latte macchiato 🥛.

The drinks will be dispensed.

Coffees made with ready ground coffee

You can also make cappuccino, latte macchiato or caffè latte from ready ground coffee.

- Fill the ground coffee chute with ground coffee (see "Espresso or coffee from ground coffee").

When SELECT TYPE OF DRINK USE GROUND COFFEE appears in the display,

- you can make **cappuccino** or **latte macchiato** at the touch of a button.

For **caffè latte** from ground coffee:

- Press the OK button to call up the OTHER DRINKS menu and then prepare caffe latte as described above.

After dispensing milk

Warning. Bacteria can cause infection.
It is important to rinse the milk system regularly to avoid the risk of bacteria building up.

The milk system should be rinsed if more than an hour has elapsed since the last preparation of a milk drink, otherwise the milk system can become clogged with milk residues.

You can make hot drinks or warm cups using the hot water function

Caution. Danger of burning and scalding from hot steam coming out of the hot water spout. The water dispensed is very hot. Remember that dispensed water is not boiling hot and therefore not suitable for making black tea.

SELECT TYPE OF DRINK will appear in the display.

- Place a suitable container underneath the hot water spout.
- Press the OK button until MENU appears in the display.
- Turn the rotary control until OTHER DRINKS appears in the display. Press the OK button.
- Select HOT WATER with the rotary control. Press the OK button.

Hot water is dispensed into the container under the spout.

To stop dispensing water

- press the OK button.

Preparation will be cancelled.

Coffee the way you like it

You can customise the coffee machine to suit your exact requirements. You can

– adjust the grinder setting,

– change the amount of coffee,

– pre-brew the freshly ground coffee,

– set the brewing temperature.

Grinder setting

You can adjust the grinder setting to suit the type of coffee you are using.

When the beans are ground correctly, the coffee or espresso will flow evenly into the cup with a good crema.

The crema should have an even nut-brown colour.

There are various ways to tell whether the coffee grinder is set correctly.

The coffee is too coarsely ground, if

– espresso or coffee flows into the cup too quickly.

– the crema is very pale and uneven.

Set a finer grinder setting.

The coffee is too finely ground, if

– espresso or coffee only trickles into the cup.

– the crema is dark brown.

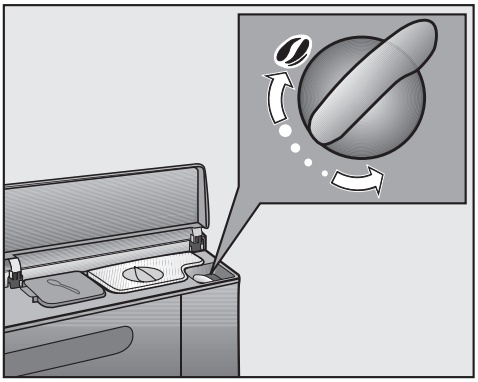
Set a coarser grinder setting.

To avoid damaging the grinder: only ever adjust the grinder by one setting at a time. Grind the coffee beans again if you want to adjust the grinder to the next setting.

■ Place a suitable container underneath the central spout.

■ Open the lid on the right hand side of the coffee machine.

■ Press the ☕ or ☕ button.



■ Turn the rotary control for the grinder setting anti-clockwise, if you want the beans to be ground more finely.

or

■ Turn the rotary control for the grinder setting clockwise, if you want the beans to be ground more coarsely.

The new grind setting will not be effective until two more drinks have been made.

Amount of coffee

The coffee machine can grind and brew 6-14 g of coffee per cup. The greater the quantity, the stronger the coffee or espresso.

There are various ways to tell whether the amount of coffee is set correctly.

The amount of coffee is **too low**, if

– espresso or coffee flows into the cup too quickly.

– the crema is very pale and uneven.

– the espresso or coffee lacks body.

Increase the amount of coffee so that more ground coffee is brewed.

The amount of coffee is **too high**, if

– espresso or coffee only trickles into the cup.

– the crema is dark brown.

– the espresso or coffee tastes bitter.

Decrease the amount of coffee so that less ground coffee is brewed.

You can alter the amount of coffee by selecting a different setting. There is a choice of three settings:

– mild

– normal

– strong

You can alter the amount of coffee for espresso, coffee, cappuccino, latte macchiato und caffè latte individually.

SELECT TYPE OF DRINK will appear in the display.

- Press the OK button until MENU appears in the display.
- Turn the rotary control until SETTINGS appears in the display. Press the OK button.

- Select AMOUNT OF COFFEE and press the OK button.
- Use the rotary control to select the drink for which you want to set the coffee amount.
- Turn the rotary control until the setting you want appears in the display. Press the OK button.

The setting is now saved.

Pre-brewing the coffee

When the pre-brewing function is switched on, the freshly ground coffee is first moistened with a little hot water. Then the remaining water is forced through the moistened coffee at high pressure. This helps release the flavour of the coffee.

The pre-brewing function can be switched on or off. The machine is delivered with pre-brewing switched off.

SELECT TYPE OF DRINK will appear in the display.

- Press the OK button until MENU appears in the display.
- Turn the rotary control until SETTINGS appears in the display. Press the OK button.

- Select PRE-BREWING and press the OK button.
- To switch on pre-brewing, turn the rotary control until YES appears in the display

or

- To switch off pre-brewing, turn the rotary control until NO appears in the display.
- Then press the OK button.

The setting is now saved.

Brewing temperature

The ideal brewing temperature will depend on

– the type of coffee,

– whether an espresso or a coffee is being prepared, and

– the altitude of the region.

If the coffee machine is located at more than 2000 metres above sea level, the brewing temperature needs to be set lower due to the change in pressure. This is because the boiling point for water at a high altitude above sea level is lower than the boiling point for water at sea level.

You can set different temperatures for espresso and coffee. There is a choice of three temperatures:

– low

– normal

– high

TIP Not all types of coffee can withstand a high temperature. Certain types are too delicate - the crema on top would not be as good and the taste would be impaired.

SELECT TYPE OF DRINK will appear in the display.

- Press the OK button until MENU appears in the display.
- Turn the rotary control until SETTINGS appears in the display. Press the OK button.

- Select TEMPERATURE and press the OK button.
- Use the rotary control to select the drink for which you want to set the brew temperature.
- Turn the rotary control until the brew temperature you require appears in the display.
  Press the OK button.

The setting is now saved.

Setting the portion sizes

You can programme the amount of water used for each portion of espresso, coffee or hot water to suit your taste and your cups.

With milky drinks you can set the duration of the steam used for heating or frothing the milk. You can also programme the amount of hot milk and froth.

There is a maximum amount which can be programmed for each type of drink. Preparation stops when this is reached. The maximum amount possible for that type of drink will then be saved.

There are two opportunities to programme the portion amount; either:

– when preparing a drink, or

– if you call up the PROGRAMME THE AMOUNT in the SETTINGS menu.

If there is insufficient water in the water container, the process will be stopped and the amount **will not** be saved.

TIP You can cancel programming the amount as long as CANCEL is visible in the display.

Setting the portion size when making a drink

Press the ☕, ☕, ☕ or ☕ button for at least 3 seconds to programme the amount for that particular drink .

For caffè latte, milk froth, hot milk and hot water you can start portion size programming by pressing the OK button for at least 3 seconds after selecting the drink.

Setting portion size for espresso and coffee

- Place the desired cup under the central spout.
- Press the ☕ or ☕ button until PROGRAMME THE AMOUNT appears in the display.

The desired drink will be prepared and SAVE will appear in the display.

- Press the OK button when the cup has been filled to the level you want.

The portion size programmed in will now be dispensed every time that particular drink is selected.

Setting portion size for cappuccino and latte macchiato

- Place the desired cup under the central spout.
- Press the ☕ or ▮ for at least 3 seconds.

The ingredients of the drink are now displayed and their respective quantities can be altered.

Cappuccino: milk froth, espresso

Latte macchiato: hot milk, milk froth, espresso

- Using the rotary control select all ingredients for which you wish to alter the portion size. Confirm your selection by pressing the OK button.

You can see from the tick ✓ next to the relevant ingredient that portion size can be set for this.

- Turn the rotary control until START appears in the display. Then press the OK button.

The coffee machine starts making the drink. When SAVE appears in the display, portion sizes can be set for each selected ingredient.

- Press the OK button when the cup has been filled to the level you want.
- Save the portion size required for selected ingredients.

The portion size programmed in will now be dispensed every time that particular drink is selected.

Setting portion size for caffè latte, milk froth, hot milk and hot water

SELECT TYPE OF DRINK will appear in the display.

- Place a suitable container underneath the central spout.
- Press the OK button until MENU appears in the display.
- Turn the rotary control until OTHER DRINKS appears in the display. Press the OK button.
- Use the rotary control to select the programme you want.
- Press the OK button until PROGRAMME THE AMOUNT appears in the display.

For **caffè latte** the quantities for individual ingredients – hot milk, coffee – can be altered as described in "Setting portion size for cappuccino and latte macchiato".

For **milk froth**, **hot milk** and **hot water**, proceed as described in "Setting portion size for espresso and coffee".

Setting the portion size from the SETTINGS menu

SELECT TYPE OF DRINK will appear in the display.

- Press the OK button until MENU appears in the display.
- Turn the rotary control until SETTINGS appears in the display. Press the OK button.

- Select PROGRAMME THE AMOUNT and press the OK button.
- Use the rotary control to select the drink for which you want to set the portion size.
- Turn the rotary control until START appears in the display. Then press the OK button.

From now on the drink will be prepared according to the portion sizes set.

You can use the SETTINGS menu to customise the coffee machine to suit your personal requirements.

Calling up the SETTINGS menu

- Press the OK button for more than 2 seconds.

- Turn the rotary control until SETTINGS appears in the display.
- Then press the OK button.

Now you can alter settings, display information or check current settings.

Options which are currently selected will have a tick ✓ next to them.

TIP If the coffee machine is switched off at the On/Off ⏻ switch, you can also call up the SETTINGS menu in Standby. Press the OK button for more than 2 seconds.

Possible setting options

The factory setting for the current relevant option is shown in **bold**.

Option	Available settings
Language	**German, English and other languages**
Time of day (available in Comfort mode)	Clock display 12 H / **24 H** Set
Timer (available in Comfort mode)	Set switch on at / switch off after (**1:00**) / switch off at Activate Switch on at (yes / **no**) / switch off at (yes / **no**)
Programme the amount	Espresso Coffee Cappuccino Latte Macchiato Caffè Latte Milk froth Hot milk Hot water
Amount of coffee	Espresso mild / **normal** / strong Coffee mild / **normal** / strong Cappuccino mild / **normal** / strong Latte Macchiato mild / **normal** / strong Caffè Latte mild / **normal** / strong
Pre-brewing	Yes / **No**
Temperature	Espresso low/ **normal** / high Coffee low/ **normal** / high Cappuccino low/ **normal** / high Latte Macchiato low/ **normal** / high Caffè Latte low/ **normal** / high
Operating mode	**Eco mode** Comfort mode

Option	Available settings
Info	Total portions Coffee drinks Espresso Coffee Cappuccino Latte Macchiato Caffè Latte Milk froth Hot milk Hot water No. portions until descaling
Water hardness	Soft 1 Medium 2 Hard 3 **Very hard 4**
System lock	Yes / **No**
Cup heating	Yes / **No**
Demo mode (only available in Standby)	Yes / **No**
Factory default	Restore

Language

SELECT TYPE OF DRINK will appear in the display.

- Press the OK button until MENU appears in the display.
- Turn the rotary control until SETTINGS appears in the display. Press the OK button.

- Select LANGUAGE and press the OK button.
- Select the language you want and confirm this with OK.

The setting will be saved and the display will revert to the previous screen.

The display will now appear in the language you have set.

If you select the wrong language by mistake, find the LANGUAGE option via the flag symbol again.

Time of day and clock display

If you are operating the coffee machine in Comfort mode you can set the time of day and the clock display in the SETTINGS menu.

The clock can be displayed as:

– a 24 hour clock

– a 12 hour clock

The time of day has to be set for the timer to work, however it will **not** be visible in the display.

> You will need to reset the time of day if there is a power cut or you switch the coffee machine off with the master switch.

SELECT TYPE OF DRINK will appear in the display.

- Press the OK button until MENU appears in the display.
- Turn the rotary control until SETTINGS appears in the display. Press the OK button.

- Select TIME OF DAY and press the OK button.

You can now set the clock display and the time of day:

To set the clock display

- Select CLOCK DISPLAY and press the OK button.

- Select 24 H, if you want the time to be shown as a 24 hour clock.

or

- Select 12 H, if you want the time to be shown as a 12 hour clock.
- Then press the OK button.

The setting is now saved.

To set the time of day

- Select SET and press the OK button.
- Turn the rotary control until the current hour appears. Then press the OK button.
- Turn the rotary control until the current minutes appear. Then press the OK button.

The setting is now saved.

Timer functions

The timer is only available if you are operating the coffee machine in **Comfort mode**.

You can set the timer so that the coffee machine:

– switches on at a particular time, e.g. in the morning for breakfast (SWITCH ON AT).

– switches off at a particular time (SWITCH OFF AT)

– switches off after a particular length of time if none of the buttons have been pressed or no drink has been prepared (SWITCH OFF AFTER).

The timer will only function correctly:
- if the time of day is correctly set,
- if the coffee machine was switched off using the On/Off button ⏻.
For "Switch on at" and "Switch off at", the timer must be activated.

With "**Switch off at**" and "**Switch off after**", remember: the milk system is not automatically rinsed out if a milk drink is prepared.
Follow the instructions in the display next time you switch on (see "Rinsing the milk system").

To set the timer

SELECT TYPE OF DRINK will appear in the display.

- Press the OK button until MENU appears in the display.
- Turn the rotary control until SETTINGS appears in the display. Press the OK button.

- Select TIMER and press the OK button.
- Turn the rotary control until SET appears in the display. Then press the OK button.

You can now choose the timer function you want to set.

Switch on at

Please note that the coffee machine will **not** switch on at the required time if you have activated the system lock.

- Select SWITCH ON AT and press the OK button.

You can now enter the hours and minutes:

- Turn the rotary control until the hour you want appears in the display. Then press the OK button.
- Turn the rotary control until the minutes you want appear in the display. Then press the OK button.

The setting is now saved.

The timer function must be **activated** for the coffee machine to switch on at the desired time (see " To activate and deactivate the timer").

If the coffee machine has switched itself on automatically 3 times and no drinks have been dispensed, the machine will not switch itself on again automatically. This prevents the coffee machine from switching itself on unnecessarily, for example whilst you are away on holiday.

The programmed times will, however, remain in memory and will be reactivated after manually switching the machine on again.

Switch off at

- Select SWITCH OFF AT and press the OK button.

You can now enter the hours and minutes:

- Turn the rotary control until the hour you want appears in the display. Then press the OK button.
- Turn the rotary control until the minutes you want appear in the display. Then press the OK button.

The setting is now saved.

The timer function must be **activated** for the coffee machine to switch on at the desired time (see "To activate and deactivate the timer").

Switch off after:

If none of the buttons have been pressed or no drink has been prepared, the coffee machine will switch itself off after one hour to save energy.

You can change this to another time of between 15 minutes and 9 hours.

- Select SWITCH OFF AFTER and press the OK button.

You can now enter the hours and minutes:

- Turn the rotary control until the hour you want appears in the display. Then press the OK button.
- Turn the rotary control until the minutes you want appear in the display. Then press the OK button.

The setting is now saved. The coffee machine will now switch itself off after the time you have set.

To activate and deactivate the timer

If you have activated the "Switch on at" option for the timer, will appear in the display when the coffee machine is in Standby mode.

Proceed as follows:

SELECT TYPE OF DRINK will appear in the display.

- Press the OK button until MENU appears in the display.
- Turn the rotary control until SETTINGS appears in the display. Press the OK button.
- Select TIMER and press the OK button.

- Turn the rotary control until ACTIVATE appears in the display. Then press the OK button.
- Select SWITCH ON AT to activate or deactivate this timer function.

or

- Select SWITCH OFF AT to activate or deactivate this timer function.
- Then press the OK button.

The setting is now saved.

Operating modes

You can operate the coffee machine in **Eco mode** or **Comfort mode**.

The **Eco Mode** is an energy-saving mode. The coffee machine will switch to energy saving mode if it has not been used to prepare a drink for some time. The coffee machine will heat up again when a button is pressed. The "Switch on at" and "Switch off at" timer functions are not available in Eco mode.

In **Comfort mode** the coffee machine will remain heated and all functions are available without restriction. The amount of energy used in Comfort mode is considerably higher than that used in Eco mode.

When the coffee machine is operated in Eco mode, the following will appear in the display while the machine is heating up:

The coffee machine is delivered with Eco mode preset.

To select the operating mode

SELECT TYPE OF DRINK will appear in the display.

- Press the OK button until MENU appears in the display.
- Turn the rotary control until SETTINGS appears in the display. Press the OK button.

- Select OPERATING MODE and press the OK button.
- Select ECO MODE to operate the coffee machine in energy-saving mode.

or

- Select COMFORT MODE to operate the coffee machine in Comfort mode.
- Then press the OK button.

The setting is now saved.

To display information

In the menu option INFO the number of portions prepared for each individual drink can be displayed.

You can also see whether more than 50 portions can be dispensed before the machine needs to be descaled (NO. PORTIONS UNTIL DESCALING).

SELECT TYPE OF DRINK will appear in the display.

- Press the OK button until MENU appears in the display.
- Turn the rotary control until SETTINGS appears in the display. Press the OK button.

- Select INFO and press the OK button.
- Turn the rotary control until the information you want appears in the display.

To return to the previous menu,

- press the OK button.

To lock the coffee machine

You can lock the coffee machine to prevent it being used without your knowledge, by children, for example.

To activate and deactivate the system lock

When the system lock is activated, the "Switch on at" option for the timer will **not** work. The timer symbol will not appear in the display.

SELECT TYPE OF DRINK will appear in the display.

- Press the OK button until MENU appears in the display.
- Turn the rotary control until SETTINGS appears in the display. Press the OK button.

- Select SYSTEM LOCK and press the OK button.
- Select ON, to activate the system lock

or

- Select OFF to deactivate the system lock
- Then press the OK button.

The setting is now saved.

When the coffee machine is switched off it is locked and drinks cannot be dispensed.

To deactivate the system lock temporarily

You can deactivate the system lock temporarily, if you want to prepare drinks, for example.

■ Press the OK button for 3 seconds

You can now prepare drinks.

As soon as you switch the coffee machine off, the system lock will be activated again and the coffee machine is locked again.

Factory default

You can reset the settings back to the ones which were set when the coffee machine was delivered - the factory default settings.

Please refer to the "Possible setting options" chart for the factory settings which are shown in bold.

Please note that the following settings will not be reset:
- Language
- Time of day
- Number of drinks dispensed

SELECT TYPE OF DRINK will appear in the display.

■ Press the OK button until MENU appears in the display.

■ Turn the rotary control until SETTINGS appears in the display. Press the OK button.

■ Select FACTORY DEFAULT and press the OK button.

■ Turn the rotary control until RESTORE appears in the display. Then press the OK button.

The settings are then reset to the default.

Demo mode

Do not activate this setting for domestic use!

The coffee machine can be demonstrated in the showroom or at exhibitions in "demo mode". In this mode the machine lights up but no drinks are prepared or actions carried out.

To activate demo mode

The coffee machine cannot be switched off with the On/Off button ⏻ when demo mode is activated.

- Touch the On/Off button ⏻ to switch off the machine (Standby).
- Press the OK button to call up MENU.
- Select SETTINGS and press the OK button.
- Select DEMO MODE and press the OK button.
- Turn the rotary control until YES appears in the display. Then press the OK button.

The following will appear in the display:

DEMO MODE
FOR SHOWROOMS ONLY

- Then press the OK button.
- Follow the instructions given in the display.
- Confirm the messages DEMO MODE ACTIVE and MACHINE HEATING DEACTIVATED with the OK button.

The demo mode is active.

To deactivate demo mode

- Switch the coffee machine off with the mains switch. Wait a short while and then switch it back on again.
- Press the OK button to call up MENU.
- Select SETTINGS menu and press the OK button.
- Select DEMO MODE and press the OK button.
- Turn the rotary control until NO appears in the display. Then press the OK button.

The following will appear in the display:

DEMO MODE ACTIVE
FOR SHOWROOMS ONLY

- Then press the OK button.
- Follow the instructions given in the display.
- Confirm the messages DEMO MODE DEACTIVATED and MACHINE HEATING ACTIVATED with the OK button.

The showroom demo programme has now been deactivated.

Cleaning and care

Quick guide

Clean the coffee machine every day to prevent a build-up of bacteria.

Recommended frequency	What do I have to do?
Each time milk is prepared, if more than one hour has passed since the last time milk was prepared	Rinse the milk pipes
Every day (before switching the coffee machine off)	Clean the water container
	Clean the waste container
	Clean the drip tray and the drip tray cover
	Clean the stainless steel milk flask (depending on model)
Once a week	Clean the milk pipes
	Remove the brew unit and wash by hand
Approx. every 200 portions	Degrease the brew unit (with cleaning tablets)
Depending on the hardness of the water	Descale the coffee machine
When necessary	Clean the coffee bean container
	Clean the front of the machine (especially straight after descaling)

Some components of the coffee machine are dishwasher safe. Cleaning these in the dishwasher frequently can however cause them to become discoloured due to regular contact with food residues (e.g. tomatoes) in the dishwasher. The surface can also become damaged.

Clean by hand only	Dishwasher-safe
– Brew unit – Drip tray – Coffee bean container lid – Stainless steel milk flask (depending on model)	– Waste container – Drip tray cover – Water container – Integrated cappuccinatore with milk tube

Danger of burning and scalding on hot components or by hot liquids! Always allow the coffee machine to cool down before cleaning. Caution. The water in the drip tray can be very hot.
Do not use a steam cleaner to clean the coffee machine. Steam could cause a short circuit.

To avoid damaging the surface of your machine, do not use:

– cleaning agents containing soda, ammonia, acids or chlorides,

– solvent-based cleaning agents,

– cleaning agents containing descaling agents,

– stainless steel cleaning agents,

– dishwasher cleaner,

– oven cleaner,

– abrasive cleaning agents, e.g. powder cleaners and cream cleaners,

– hard, abrasive sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,

– melamine eraser blocks,

– sharp metal scrapers.

In the MAINTENANCE menu you can call up the different care programmes and alter care settings.

Calling up the MAINTENANCE menu

■ Press the OK button for more than 2 seconds.

■ Turn the rotary control until MAINTENANCE appears in the display.

■ Press the OK button to confirm your selection.

TIP If the coffee machine is switched off at the On/Off button ⏻, you can also call up the MAINTENANCE menu in Standby. Press the OK button for more than 2 seconds.

Rinsing the system

The coffee machine rinses itself when it is switched on which means that the pipes are pre-heated with warm water ready for you to prepare a delicious coffee drink immediately.

When a coffee drink has been prepared, the coffee machine also rinses itself before switching off to remove any remaining coffee residue.

Rinsing the system manually

SELECT TYPE OF DRINK will appear in the display.

- Press the OK button until MENU appears in the display.
- Turn the rotary control until MAINTENANCE appears in the display.
  Press the OK button.
- Select RINSE THE SYSTEM and press the OK button.

The following will appear in the display:

- Then press the OK button.

The piping will now be rinsed through. The water used for the rinsing process will run out of the central spout.

Rinsing the milk system

Warning. Milk naturally contains bacteria. If the milk system is not cleaned properly the bacteria will multiply with potentially harmful consequences to health. To avoid the risk of this happening all parts of the milk system need to be thoroughly cleaned on a regular basis.

The milk system consists of the integrated cappuccinatore in the central spout and the milk tube.

You should **rinse the milk system** after every milk drink preparation, or at least if more than an hour elapses between preparation of milk drinks. Milk residue can clog up the milk pipes

Rinsing does not replace **cleaning the milk system**.

If milk has been used, the coffee machine reminds you to rinse the milk system on switching off.

TIP Place a suitable container underneath the central spout.

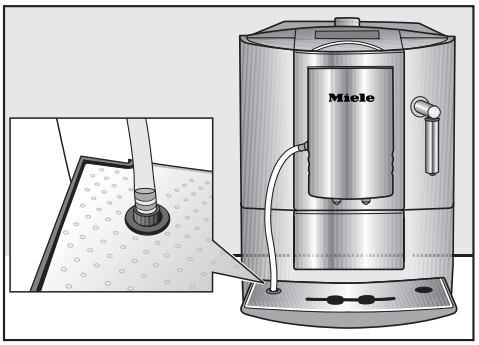
SELECT TYPE OF DRINK will appear in the display.

- Press the OK button until MENU appears in the display.
- Turn the rotary control until MAINTENANCE appears in the display.
  Press the OK button.
- Select RINSE MILK SYSTEM and press the OK button.

The following will appear in the display:

RINSE MILK SYSTEM
START

■ Press the OK button.



■ Place the milk tube into the left-hand opening in the drip tray, when told to do so.

■ Then press the OK button.

The milk system is rinsed out.

Cleaning the milk system

Warning. Milk naturally contains bacteria. If the milk system is not cleaned properly the bacteria will multiply with potentially harmful consequences to health. To avoid the risk of this happening all parts of the milk system need to be thoroughly cleaned on a regular basis.

There are two options:

– You can remove and dismantle the integrated cappuccinatore and either wash in the dishwasher or by hand with hot water and a little washing-up liquid

– or clean the milk system with the CLEAN MILK SYSTEM programme and Miele milk pipe cleaner.

The coffee machine will remind you to clean the milk system at the correct time.

The following will appear in the display:

CLEAN THE
MILK SYSTEM

■ Then press the OK button.

When you confirm the message CLEAN THE MILK SYSTEM with the OK button, the internal cleaning interval counter is reset.
You will **not** be reminded again.

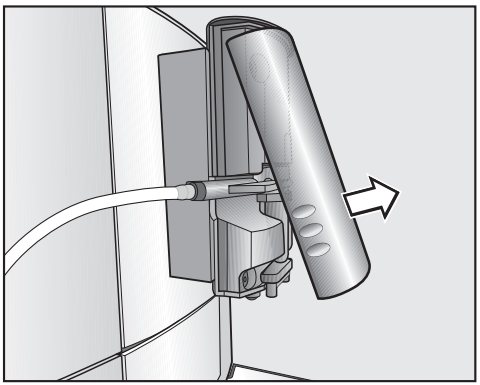
■ Clean the milk system.

Dismantling and cleaning the milk system

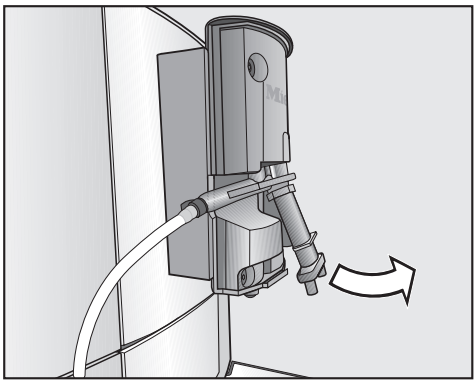
The milk system can be cleaned in the dishwasher or by hand using hot water and a little washing-up liquid.

Place the individual components in the dishwasher for thorough cleaning.

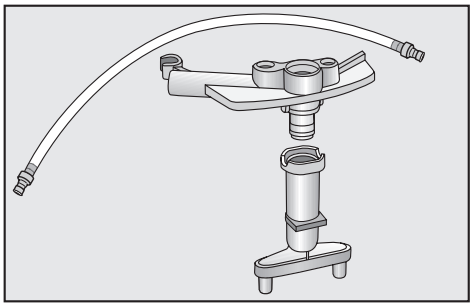
- Pull the central spout all the way down.



- Lift the cover forwards and off.



- Pull the integrated cappuccinatore down and remove.



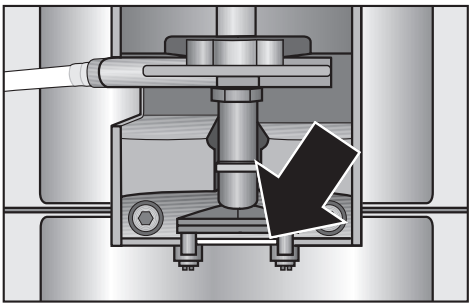
- Dismantle the integrated cappuccinatore and clean all components thoroughly.

If the milk tube is blocked, clean under running water with the brush supplied.

- Insert the brush into the milk tube and move back and forth to remove all milk residue.

Now re-assemble the cappuccinatore:

- Reassemble the integrated cappuccinatore.



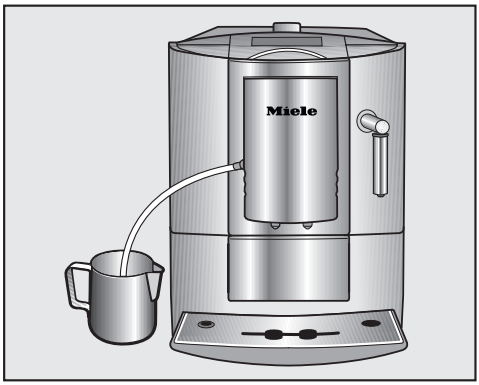
- Push the integrated cappuccinatore into the central spout. Push hard until the dispensers are correctly located under the spout edge.
- Replace the cover and then push the central spout back up into position.

Cleaning the milk system with Miele milk pipe cleaner

The milk system cleaner was developed specifically for this coffee machine. See "Accessories".

SELECT TYPE OF DRINK will appear in the display.

- Place a suitable container underneath the central spout.
- Place the cleaner in a container with approx. 150 ml lukewarm water. Place the container beside the coffee machine.
- Press the OK button until MENU appears in the display.
- Turn the rotary control until MAINTENANCE appears in the display.
  Press the OK button.
- Select CLEAN MILK SYSTEM and press the OK button.
- Select START and press the OK button.



- Place the milk tube into the container when prompted to do so in the display. Make sure that the milk tube is sufficiently submerged in the cleaning solution.
- Follow the instructions given in the display.
- When PROGRAMME FINISHED appears in the display, press the OK button.

The milk system has been cleaned.

Cleaning the stainless steel milk flask

(depending on model)

The milk flask should be taken apart and cleaned every day.

- Clean all parts **by hand only** using hot water and a little washing-up liquid. If neccessary, a small brush can be used to remove any stubborn milk deposits.
- Rinse all parts carefully under running water. Traces of washing-up liquid can affect the taste and quality of the milk froth. Dry all parts thoroughly.
- Reassemble the milk flask.

Water container

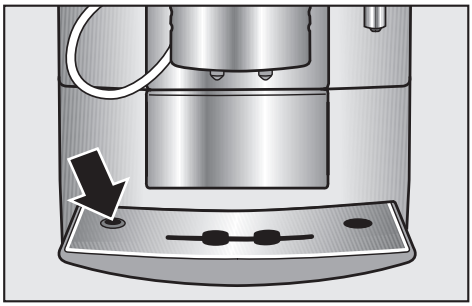
Change the water every day to prevent a build-up of bacteria.

Make sure that the valve, the underside of the water container and the surface the water container sits on are clean. Otherwise the water container will not sit correctly.

- The water container can be cleaned in the dishwasher or by hand using hot water and a little washing-up liquid. After cleaning, dry the water container.
- Clean and dry the surface the water container sits on carefully, including the recesses.

Drip tray cover

- Remove the drip tray cover from the drip tray.
- The drip tray cover can be cleaned in the dishwasher or by hand using hot water and a little washing-up liquid.
- Dry the drip tray thoroughly.



- Replace the cover onto the drip tray. Ensure that the milk tube aperture is on the left.

Drip tray and waste container

Clean the drip tray and waste container **every day** to avoid unpleasant smells and mildew.

The waste container is located in the drip tray.

The coffee machine will alert you via the display when the drip tray and/or waste container is full and needs to be emptied. Empty both the drip tray **and** the waste container.

TIP If the rinsing process is in progress, wait a while before removing the drip tray as the water used for rinsing will run out of the central spout and the water may overflow.

Drip tray

- Push the central spout all the way up.
- Carefully remove the drip tray together with the waste container.
- Empty the drip tray **and** waste container.
- Clean the drip tray **by hand** using hot water and a little washing-up liquid. Clean the waste container, if necessary (see "Waste container").
- Dry the drip tray.

Make sure that the metal contact discs on the drip tray are cleaned and dried properly. The discs will not be able to detect that the drip tray is full if they are dirty or damp.

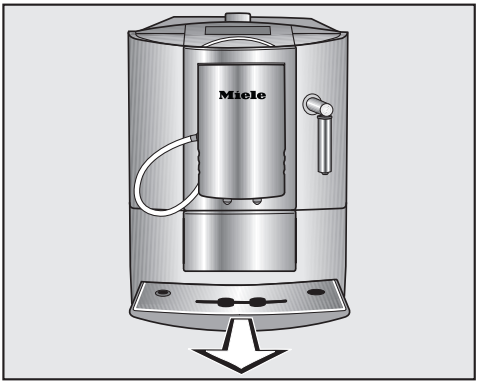
- Clean the space under the drip tray
- Replace the waste container in the drip tray and push the drip tray back into the coffee machine.

Make sure the drip tray has been pushed right into the machine as far as it will go.

Waste container

The waste container will usually contain some residual water from the rinsing process.

- Push the central spout all the way up.



- Carefully remove the drip tray together with the waste container.
- Empty the waste container and the drip tray, if necessary. Used coffee grounds should be disposed of with organic rubbish or on the compost heap.
- The waste container can be cleaned in the dishwasher or by hand using hot water and a little washing-up liquid. Clean the drip tray, if necessary (see "Drip tray").
- Dry the waste container.
- Replace the waste container in the drip tray and push the drip tray back into the coffee machine.

Bean container and ground coffee chute

Disconnect the coffee machine from the electricity supply before cleaning.

TIP Use a vacuum cleaner to remove any coffee residues.

- Open the lid on the right hand side of the coffee machine. Remove the coffee bean container lid.
- Remove any coffee beans.
- Clean the bean container with a soft, dry cloth.

The coffee bean container can now be refilled.

- Replace the coffee bean container lid.

If necessary, clean the ground coffee chute:

- Open the lid of the ground coffee chute.
- Remove any ground coffee.
- Close the lid of the ground coffee chute.
- Close the lid on the right hand side of the coffee machine.

Brew unit

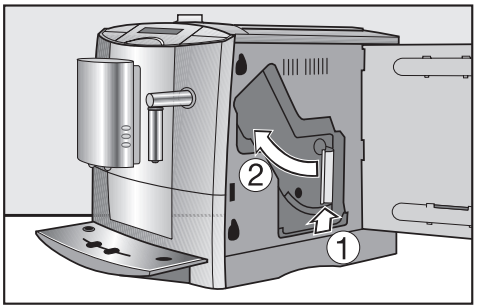
Clean the brew unit **by hand only using hot water**. Do not use washing-up liquid. The moving parts of the brew unit are lubricated. Washing-up liquid will damage the brew unit.

Clean the brew unit once a week.

Remove the brew unit and wash by hand

The brew unit can be removed for cleaning. To do this:

- Pull out the two flaps on the right hand side of the coffee machine. Turn the flaps 90°clockwise. Open the door.



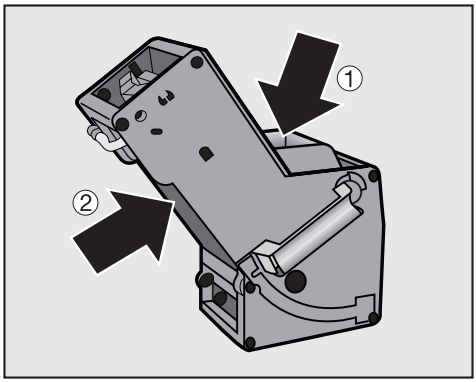
- Press the button under the handle of the brew unit ① and whilst doing so turn the handle clockwise ②.

- Carefully pull the brew unit out of the coffee machine.

If you cannot remove the brew unit or can only do so with difficulty, the brew unit is not in the correct position (see "Problem solving guide").

When the brew unit has been pulled out, do **not** alter the position of the brew unit handle. This would displace the brew unit and it would not fit back into the coffee machine.

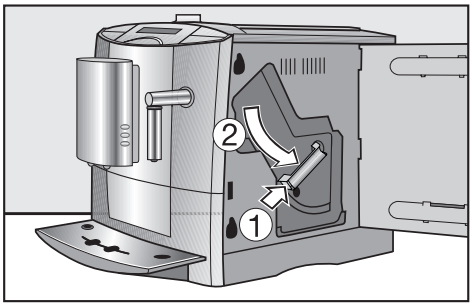
- Clean the brew unit **by hand** under hot running water **without** using washing-up liquid.



- Wipe any remaining coffee off the two filters. One filter is located in the funnel ① and the other to the left of the funnel ②.
- Dry the funnel area ① to prevent ground coffee sticking to it.
- Clean the inside of the coffee machine. Use your vacuum cleaner to remove dry coffee grounds.

To replace the brew unit proceed in the reverse order:

- Push the brew unit back into the coffee machine, making sure it is straight.



- Press the button under the handle of the brew unit ① and whilst doing so turn the handle anti-clockwise ②.
- Close the door. Turn the flaps 90°anti-clockwise. Lower the flaps.

Cleaning the brew unit

Depending on the natural oil content of the coffee used, the brew unit can become blocked quite quickly. Use the cleaning tablets supplied to clean the brew unit.

These have been specially formulated for use in this coffee machine. See "Accessories".

After 200 portions have been dispensed, CLEAN THE BREW UNIT will appear in the display. This message will not go out until the cleaning programme has been carried out.

The cleaning process takes approx. 10 minutes.

It is important to degrease the brew unit regularly.

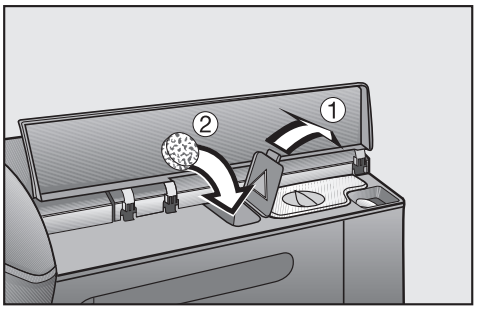
- Press the OK button until MENU appears in the display.
- Turn the rotary control until MAINTENANCE appears in the display.
  Press the OK button.
- Select CLEAN THE BREW UNIT and press the OK button.
- Turn the rotary control until START appears in the display. Then press the OK button

Various instructions about degreasing the brew unit will appear in the display.

TIP Place a suitable container underneath the central spout so that you do not have to empty the drip tray too frequently.

When DROP CLEANING TAB IN GROUND COFFEE CHUTE appears:

- Open the lid on the right hand side of the coffee machine.



- Open the lid of ground coffee chute ①. Drop a cleaning tablet into ground coffee chute ②.
- Close both lids.
- Follow the instructions given in the display.
- When PROGRAMME FINISHED appears in the display, press the OK button.

The brew unit has now been degreased.

Housing

Remove any soiling straight away. If soiling is not removed promptly it could cause the surface of the machine to alter or discolour.

Make sure that water cannot get behind the display.

All surfaces are susceptible to scratching if they come into contact with unsuitable cleaning agents.

Do **not** dry the matt surfaces of black machines with a tea towel or similar. The surface can become darker and more shiny. Ensure that any splashes are wiped off immediately during the descaling process.

- Switch the machine off using the On/Off button ⏻.
- Clean the housing with a clean, soft sponge and warm water with a little washing-up liquid.

TIP You can also use a Miele microfibre cloth to clean the housing.

Limescale builds up in the coffee machine during use. It will need to be descaled regularly. How often, will depend on the hardness of the local water supply. Limescale must be removed regularly.

The machine will guide you through the whole procedure. Various instructions will appear in the display, e.g. you will be prompted to empty the drip tray, fill the water container, etc.

Descaling **must be carried out**. The programme takes approx. 30 minutes.

During the descaling programme, water containing descaling agent will run out of the hot water spout. This is followed by an activation period before a little more descaling agent is dispensed.

The coffee machine will remind you when the descaling programme needs to be carried out. NO. PORTIONS UNTIL DESCALING: 50 will appear in the display. The remaining number of drinks that can be made before descaling will now show in the display after each drink is made.

- Confirm the message by pressing the OK button.

When 0 is reached, the coffee machine will lock out. START THE DESCALING PROGRAMME will appear in the display.

You can switch the coffee machine off if you do not want to run the descaling programme at this time. However, you will not be able to make any more drinks until the descaling programme has been carried out.

TIP Place a suitable container underneath the hot water spout so that you do not have to empty the drip tray too frequently.

Descaling following display reminder

- Press the OK button to start the descaling programme.

The descaling programme cannot be cancelled once it has started. The programme has to be carried through to the end.

Descaling solution

The descaling tablets supplied have been specially formulated for use with this coffee machine. See "Accessories".

You will need one descaling tablet to descale the machine.

Only use the Miele descaling tablets. Other types of descaling agents will damage the machine and affect the taste.

- Fill the water container up to the 0.5 l mark with lukewarm water.
- Drop one descaling tablet in the water.

Follow the instructions on the packet carefully. It is important that you fill the water container with enough water. Too little water will cause the descaling programme to be cancelled prematurely.

- Replace the water container in the coffee machine.
- Follow the instructions given in the display.

When FILL WATER CONTAINER AND PLACE IN MACHINE appears,

- Remove the water container and rinse it carefully with clean water. Make sure that no descaling agent is left in the water container. Fill the water container with cold, clean tap water up to the "Max." marker.

PROGRAMME FINISHED will appear in the display to indicate that descaling has been completed.

- Then press the OK button.
- Finally, empty the drip tray.

The descaling programme is finished and the machine can be used for making drinks again.

When descaling the machine, wipe up any spillages or splashes of descaling agent immediately. These would damage the surface.

After descaling the machine carefully rinse the water container and the drip tray to remove all traces of descaling agent.

Selecting the Descale option in the MAINTENANCE menu

- Press the OK button until MENU appears in the display.
- Turn the rotary control until MAINTENANCE appears in the display.
  Press the OK button.
- Select DESCALE and press the OK button.

The following will appear in the display:

The descaling programme cannot be cancelled once it has started. The programme has to be carried through to the end.

- Then press the OK button.

The descaling process will begin.

⚠ Warning. Do not open the outer casing of the machine. Maintenance and repairs should only be carried out by a suitably qualified and competent person in strict accordance with local and national safety regulations. Maintenance and repairs done by unqualified persons could be dangerous and the manufacturer will not be held liable.

With the help of the following notes minor faults in the performance of the machine, some of which may result from incorrect operation, can be put right without contacting the Service Department.

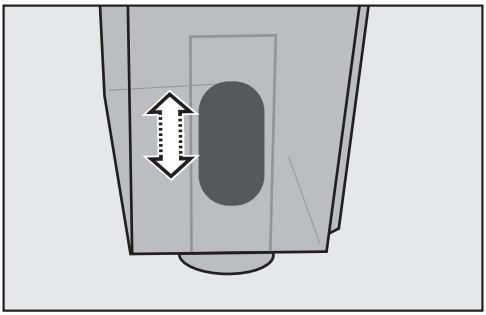
In some cases, a message will appear in the display. Follow the instructions to remedy the problem.

Other problems and faults which can occur during daily use are described in this section.

Messages in the display

Message	Possible cause and remedy
FAULT - 1 FAULT - 2 FAULT - 82	The coffee machine has overheated. ■ Switch the machine off with the On/Off button ⏻. Wait for one hour and then switch it back on again. ■ If the fault message appears in the display again, contact the Miele Service Department.
FAULT - 28	There is too much ready ground coffee in the ground coffee chute. If more than one level scoop of ground coffee is added to the coffee chute, the brew unit cannot process the coffee. The ground coffee will be directed into the waste container and a fault message will appear in the display. ■ Switch the machine off with the On/Off button ⏻. Wait for two minutes and then switch it back on again.
FAULT - 73	The brew unit cannot be positioned correctly. ■ Switch the machine off with the On/Off button ⏻. ■ Press the ☞ and ☞ buttons at the same time. Then press the OK button twice. This will initialise the brew unit motor and the brew unit will move into its starting position. If the fault message appears in the display again, ■ call the Service Department.

Message	Possible cause and remedy
FAULT -74	■ Switch the machine off and then back on again. If the fault message appears in the display again, ■ call the Service Department.
The following appears in the display, even though the drip tray is empty: EMPTY THE DRIP TRAY	The drip tray is not sitting correctly. ■ Push the drip tray into the coffee machine until it clicks into position. or The contacts are dirty. ■ Clean the contacts and then dry them thoroughly. or ■ The drip tray sensing mechanism is not working. ■ Switch the coffee machine off and then back on again using the master switch. ■ If the fault message appears in the display again, contact the Miele Service Department.
You can hear the noise of the pump and the following appears in the display: FILL WATER CONTAINER AND PLACE IN THE MACHINE	The coffee machine is attempting to draw in water although the water container is empty. Air is present in the pipework. ■ Fill the water container with cold tap water. SYSTEM FILLING UP - START will appear in the display. ■ Then press the OK button.

Message	Possible cause and remedy
The following appears in the display, although the water container is full: FILL WATER CONTAINER AND PLACE IN THE MACHINE	The water container is not sitting correctly. ■ Remove the water container and replace it. If the fault message appears in the display again, ■ empty the water container.  ■ Shake the water container to check that the float is moving freely. ■ Fill the water container with fresh tap water and push it into the machine. If, after doing this, the message still shows in the display, contact the Miele Service Department.
Dispensing stops and the following appears in the display: PROCESS STOPPED WATER CONT. EMPTY	There is not enough water in the water container. ■ Fill the water container with fresh tap water and replace it in the machine. ■ Then press the OK button. The following message appears in the display: CONTINUE DISPENSING - YES √. ■ Press the OK button to continue dispensing, or select NO to cancel preparation.

Message	Possible cause and remedy
The message SYSTEM FILLING UP - START appears in the display again.	The coffee machine needs descaling and/or the brew unit filters are blocked. ■ Switch the machine off with the On/Off button ⏻. ■ Press the OK button for 2 seconds and call up MAINTENANCE - DESCALE. ■ Descale the coffee machine. ■ Remove the brew unit and rinse under running water (see "Brew unit"). If the fault message appears in the display again, ■ Degrease the brew unit (see "Cleaning the brew unit") If the fault message appears in the display again, ■ Call the Service Department.
The following message is displayed on switching on: RINSE THE MILK SYSTEM	The milk system was not rinsed prior to switching off last time. ■ Rinse the milk system (see "Cleaning and care - Rinsing the milk system")
CLEAN THE MILK SYSTEM will appear in the display.	The milk system needs to be cleaned. ■ Confirm this message by pressing the OK button. ■ Clean the milk system (see "Cleaning the milk system").
DEMO MODE IS ACTIVE or DEMO MODE ACTIVE FUNCTION DEACTIVATED appear in the display.	The demo setting has been activated by the dealer. ■ Deactivate the demo mode (see "The Settings menu" - "Demo mode").

Unsatisfactory results

Problem	Possible cause and remedy
Only water is dispensed when coffee has been selected.	The ground coffee chute lid has been opened and then closed again without any ready ground coffee being added to the chute. Then the YES option was selected when GROUND COFFEE appeared in the display. ■ If you have not added any ground coffee to the ground coffee chute you must select NO when prompted to use GROUND COFFEE. or Coffee beans have become stuck in the grinder. ■ Switch the coffee machine off with the master switch. ■ Remove all coffee beans from the bean container. Use a vacuum cleaner if necessary. ■ Add some fresh coffee beans and make a coffee.
Espresso or coffee flows into the cup too quickly.	The coffee is too coarsely ground. ■ Set the grinder on a finer setting (see "Grinder setting").
Espresso or coffee flows too slowly into the cup too.	The coffee is too finely ground. ■ Set the grinder on a coarser setting (see "Grinder setting").

Problem	Possible cause and remedy
The coffee or espresso is not hot enough.	The cup has not been pre-heated. ■ Pre-heat the cups (see "Pre-heating cups"). or The brewing temperature has been set too low. ■ Set a higher brewing temperature (see "Brewing temperature). or The filters in the brew unit are blocked. ■ Clean the brew unit (see "Cleaning the brew unit") ■ Degrease the brew unit (see "Cleaning the brew unit")
The crema on the coffee or espresso is not as it should be.	The grinder setting is not correct. ■ Set the grinder on a finer or coarser setting (see "Grinder setting"). or The brewing temperature is too high for this type of coffee. ■ Set a lower brewing temperature (see "Brewing temperature"). or The coffee beans are no longer fresh. ■ Add new coffee beans to the coffee bean container. or The central spout is set too high. ■ Pull the central spout down until it is at the same level as the rim of the cup.

Unusual performance of the coffee machine

Problem	Possible cause and remedy
Only very little coffee or nothing at all is dispensed, although a drink has been selected.	The filters in the brew unit are blocked. ■ Clean the brew unit (see "Cleaning the brew unit") ■ Degrease the brew unit (see "Cleaning the brew unit")
Water stopped flowing whilst programming the amount to use.	The maximum amount possible was reached. Preparation is halted and the maximum portion size possible will be saved. or There is insufficient water in the water container. The programming the amount process will be cancelled and the portion sizes will not be saved. ■ Fill the water container with fresh tap water and replace it in the machine. ■ Repeat the procedure for programming the amount.
The coffee machine does not rinse itself out when switched on.	This is not a fault. If the coffee machine still has an operating temperature higher than 60 °C , then rinsing will not take place.
There is a lot of residual "coffee water" in the waste container.	The coffee is too coarsely ground. ■ Set the grinder on a finer setting (see "Grinder setting"). ■ If necessary, adjust the amount of coffee (see "Amount of coffee").

Problem	Possible cause and remedy
The display remains dark when the coffee machine is switched on using the On/Off button ⏻.	The master switch is at "0". ■ Set the master switch to "I". or The plug is not inserted in the socket correctly. ■ Insert the plug in the socket correctly. or The main fuse has tripped due to a problem with the coffee machine, the electricity supply or another machine. ■ Switch off at the wall socket and unplug it. ■ Contact a qualified electrician or Miele.
The display lights up but the coffee machine does not heat up and no drinks are prepared. The machine cannot be switched using the On/Off button ⏻.	The demo setting has been activated. ■ Deactivate the demo mode (see "The Settings menu" - "Demo mode").
The coffee machine switches off suddenly.	The switching off time programmed using the timer has been reached. ■ If required, you can select a new switching off time (see "Timer functions"). or The plug is not inserted in the socket correctly. ■ Insert the plug in the socket correctly.

Problem solving guide

Problem	Possible cause and remedy
The coffee machine does not switch itself on, although the Switch on at setting has been activated for the timer.	The system lock is activated. ■ Deactivate it (see "To lock the coffee machine"). or The machine was not used after being switched on automatically 3 times in succession. ■ Switch the machine on and make a drink. or The Eco mode is activated. The timer function in not available in this mode. ■ Select the Comfort mode function (see "Operating modes").
The coffee grinder makes a louder noise than usual.	There could be stones in amongst the coffee beans. ■ Switch the coffee machine off immediately. ■ Call the Service Department. or The coffee bean container has become empty during the grinding process. ■ Fill the container with fresh beans.
The grinder setting control will not move.	The control is blocked. ■ Make a coffee. ■ Reset the grinder setting while grinding is in progress.
Milk is dripping out of the central spout even though no milk is being dispensed.	The level of milk in the milk flask is higher than the central spout. ■ Push the central spout all the way up. ■ Use a smaller milk flask.

Problem	Possible cause and remedy
The brew unit cannot be removed. or The brew unit cannot be replaced in the coffee machine.	The brew unit or the brew unit motor is not in the correct position. This can happen if the brew unit or the drip tray is pulled out while brewing is taking place. ■ Switch the machine off with the On/Off button ⏻. ■ Press the ☞ and ☞ buttons at the same time. Then press the OK button twice. This will initialise the brew unit motor and the brew unit will move into its starting position. If, after doing this, you still cannot remove the brew unit, ■ call the Service Department.
The descaling programme was started by mistake.	The descaling programme cannot be cancelled once you have pressed the OK button. The programme has to be carried through to the end. This is a safety measure to ensure that the machine is fully descaled, and is important for the long-term protection of the machine and to ensure it functions correctly. ■ Descale the coffee machine (see "Descaling").
You can hear loud noises during the descaling programme.	This is not a fault. These noises occur when water is being flushed through the machine under high pressure.
The heating-up time is getting longer, the amount of water being dispensed is incorrect and the coffee machine is not performing properly.	The coffee machine needs descaling. ■ Descale the coffee machine (see "Descaling").

After Sales / Guarantee

In the event of a fault which you cannot correct yourself, or if the machine is under guarantee, please contact:

– your Miele Dealer

or

– Miele (see back cover for contact details).

When contacting your Dealer or Miele, please quote the model and serial number of your machine, both of which are shown on the data plate located behind the drip tray inside the machine.

Please note that telephone calls may be monitored and recorded for training purposes (UK only).

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

Guarantee

For information on the machine guarantee specific to your country please contact Miele. See back cover for contact details.

In the UK, your machine is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 08706 080028 or registering online at www.miele.co.uk.

The following accessories are supplied with the machine **depending on model**:

- **Measuring spoon**
  for ground coffee
- **Integrated cappuccinatore**
- **Cleaning tablets**
  for degreasing the brew unit
- **Descaling tablets**
  for descaling the water pipework
- **Test strips**
  for determining the water hardness level
- **Cleaning brush**
  for cleaning the milk pipework
- **Milk flask**
  for keeping milk cool for longer

Miele offers a range of useful accessories as well as cleaning and conditioning products for your machine.

- **Microfibre cloth**
  for removing finger marks and light soiling
- **Milk pipe cleaner**
  for cleaning the milk system

These products and other useful accessories can be ordered via the internet at www.miele-shop.com, from Miele (see back cover for contact details) or from your Miele dealer.

Saving energy

Eco mode

Using the coffee machine in Eco mode saves energy.

The coffee machine will switch to energy saving mode if it has not been used to prepare a drink for some time. This means that the machine does not remain heated and so saves energy.

The coffee machine will heat up again as soon as a drink is selected.

Pre-heating the cups with hot water

If you only want to pre-heat cups occassionally you can switch the cup heating surface off.

You can then use hot water from the cappuccinatore to pre-heat the cups.

Switching the coffee machine off with the master switch

If you are not going to be using the coffee machine for a long period of time, switch it off with the master switch at the back of the machine.

If you are not going to use the coffee machine for a long period of time and it needs to be moved, e.g. when moving house:

Please note:

– Empty and clean the coffee bean container

– Empty and clean the water container

– Evaporate the coffee machine

– Clean the drip tray and waste container

– Pack the machine securely

Evaporating the coffee machine

The coffee machine should be evaporated before it is stored for a long period of time or transported any distance - particularly at temperatures below freezing.

Evaporating the machine involves removing all traces of water from the system to prevent water and frost damage.

■ Switch the machine off with the On/Off button ⏻.

■ Empty the water container.

TIP Place a suitable container underneath the hot water spout.

■ Then press the OK button.

■ Press button 🫙 twice.

The evaporation process will start and DRAIN THE SYSTEM will appear in the display.

Caution. Danger of burning and scalding from hot steam coming out of the hot water spout.

The evaporation process is finished when this message goes out.

■ Switch the machine off with the master switch.

■ Clean the drip tray and waste container.

You can now pack the coffee machine.

The system will need to be filled with water when the coffee machine is installed at its new location (see "Preparing the coffee machine for use").

Packing the machine

The coffee machine should only be packed when it is clean and dry. Residue of coffee grounds can cause scratches on surfaces. Coffee and milk residues or water can cause a build-up of bacteria.

Use the original packing material, including polystyrene pieces to pack up the machine.

Also pack the operating instructions so that they are available when the coffee machine is next used.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person only, in strict accordance with current national and local safety regulations (BS 7671 in the UK).

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the machine until after installation work has been carried out.

The voltage and connected load are given on the data plate located on the appliance behind the drip tray. Please ensure these match the household mains supply. The fuse rating is quoted on the plug.

The machine is supplied with a mains cable with moulded plug for connection to a 50 Hz, 220-240 V mains supply.

Connection should be made via a fused plug and suitable switched socket which is easily accessible after installation.

Do not connect via an extension lead or an adapter. These do not guarantee the safety of the machine (e.g. danger of overheating).

For extra safety it is advisable to protect the machine with a suitable residual current device (RCD). Contact a qualified electrician for advice.

If the socket is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

Do not connect the machine to an inverter such as those used with an autonomous energy source e.g. **Solar power**.

When switched on peak loads in the system can cause the safety switch off mechanism to be triggered. This can damage the electronic unit.

The machine must not be used with so-called Energy saving devices either. These reduce the amount of energy supplied to the machine causing it to overheat.

WARNING: THIS APPLIANCE MUST BE EARTHED

Non-rewireable plugs BS 1363

The fuse cover must be refitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words on the base of the plug (as applicable to the design of plug fitted).
Replacement fuses should be ASTA approved to BS 1362 and have the correct rating. Replacement fuses and fuse covers may be purchased from your local electrical supplier.

Please note:

Danger of overheating.
Ensure that there is sufficient ventilation around the coffee machine.
Make sure that the vents on the top of the machine are not covered completely.

Danger of overheating. If the coffee machine is installed behind a kitchen furniture door, it may only be used with the furniture door open. Do not close the furniture door while the coffee machine is in use.

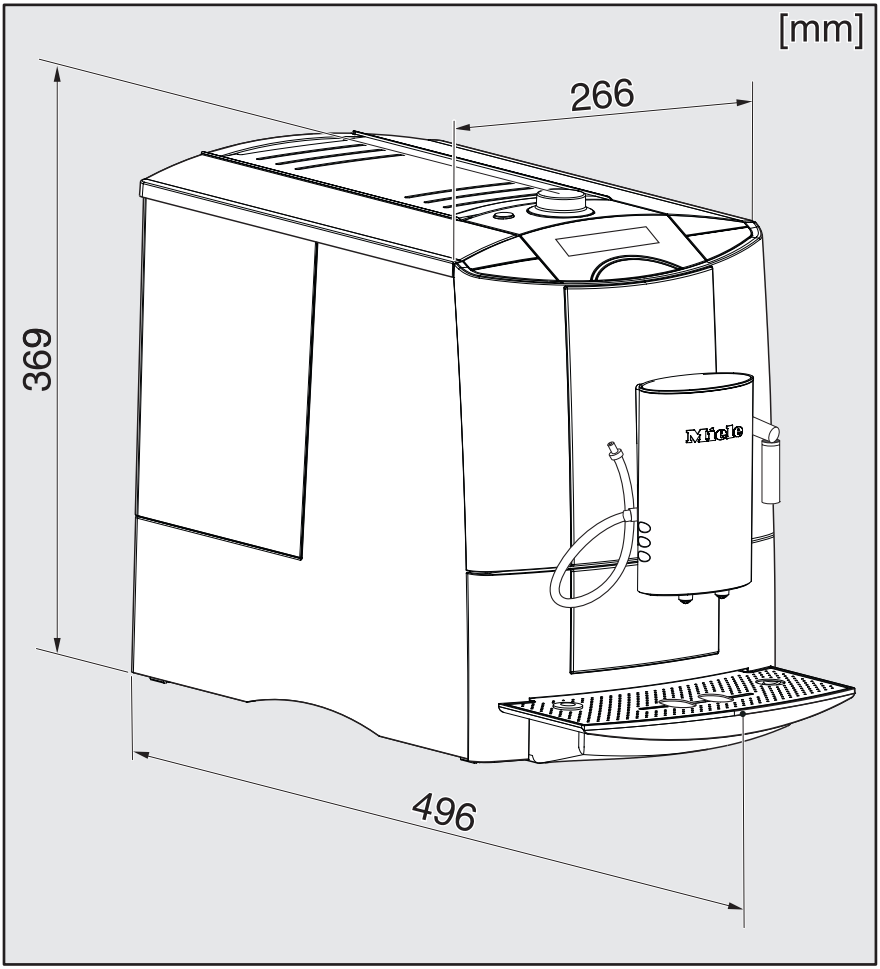
– The coffee machine should be located in a dry and well ventilated room.
– The ambient temperature should be between + 10 °C and + 32 °C.
– The coffee machine should be placed on a horizontal surface which should be impervious to water.
– The vents on the top of the coffee machine must not be covered completely (e.g. with a cloth).

If the coffee machine is installed in a niche, the minimum dimensions for the niche are as follows:

height	508 mm
width	450 mm
depth	555 mm

■ Postion the coffee machine so that the front lines up with the front edge of the niche.

Coffee machine dimensions



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